



ALDER WOOD BISTRO
Wood-fired Northwest Cuisine

fall DINNER MENU

We use the finest local, organic & sustainably produced ingredients.

All produce, grains and flour are organic. Eggs are pasture-raised & organic.

Meat & poultry is free-range, antibiotic and hormone-free and our seafood is sustainably harvested.

"At Alder Wood Bistro, sustainability goes into every plate we serve and beyond. It includes the way we contribute to the livelihoods of local farmers and farmworkers, preserving farmland and improving soils through organic farming, practicing conscientious harvests of foraged food products. We sustain food traditions, honoring centuries of knowledge by agrarian people, who understand the cycles of season and harvest to bring food to the table in its most flavorful and nutritious forms. We provide sustenance, when fresh, nutritious food enters your body, nourishing you with natural ingredients, satisfying you with flavor and substance."

~ Bob Steelquist, friend, author, coastal explorer

—STARTERS—

Market Tartine

Chef's choice topping, grilled house levain bread MP.

Wood-fired Local Mussels

Local mussels, fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia 15.5

Fried Oysters

Local oysters, remoulade*, **Mama Lil's** pickled peppers** 11.5

Crispy Calamari

Calamari, **Mama Lil's** pickled peppers**, aioli* 11.5

Truffled French Fries

House fries, **Ritrovo** truffle salt, Pecorino, parsley & aioli* 10.

—SALAD—

Bistro Caesar

Chi's Farm salad greens, house croutons, Pecorino, radish, smoked peppercorn & lime Caesar dressing, half 11. / full 15. Add anchovies 2.

Crispy Calamari Salad

Fried calamari, **Chi's Farm** mixed greens, **Mama Lil's** pickled peppers**, kaffir-lime vinaigrette 17.

Pear & Blue

Fresh local pear, French blue cheese, **Holmquist** hazelnuts, **Chi's Farm** salad greens half 12. / full 16.

Pickled Beet

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, **Chi's Farm** salad greens, sherry vinaigrette, radish half 11. / full 15.

Simple Salad

Winter salad greens, radish, sherry vinaigrette 8.

—WOOD-FIRED PIZZA—

with **gluten-free crust** add 2.

Pepperoni, Mushroom & Olive Pizza

House-made pepperoni, mushrooms, olives, red sauce, quattro formaggi, parsley 19.

Chorizo, Peppers & Onion Pizza

Spanish chorizo, **Mama Lil's** pickled peppers, caramelized onions, quattro formaggi, red sauce, parsley 18.

Funghi Bianca

Shiitake, portabella & crimini mushrooms, **Niman Ranch** bacon, crème fraiche, caramelized onions, quattro formaggi, **Chi's** mixed greens, fines herbes 20.

Fired Veggie Pizza

Wood-fired vegetables, truffled goat cheese, quattro formaggi, red sauce, Pecorino, pickled red onions, parsley 20.

Truffle Cheese, Tomato & Mushroom Pizza

Italian truffle cheese, **Nash's** tomatoes, mushrooms, caramelized onions, quattro formaggi, red sauce 23.

—ENTRÉE—

Wood-Fired Planked Fish

Local market fish, seasonal wood-fired vegetables, fingerling potatoes MP.

Bacon-wrapped Meatloaf

Grilled **Short's** grass-fed beef & **Nash's** pork meatloaf, bacon, mushroom-Madeira gravy, crispy onions, sautéed market greens, buttermilk mashed potatoes 19.

Smoked Salmon Carbonara

House smoked wild local salmon, penne pasta, mirepoix, cream, eggs, lemon, black pepper, Pecorino, picada, served with sautéed greens 23.

Pan-seared Duck

Plum-star anise gastrique, buttermilk mashed potatoes, sautéed greens 26.

Ricotta Gnocchi

House-made **Dungeness Valley Creamery** ricotta-spinach gnocchi (GF), wild & cultivated mushrooms, pickled rhubarb, ember-roasted **Nash's** leeks, pesto-whey sauce, sautéed greens 25. Add bacon 3.

Steak Frite

Grilled **Country Natural** pasture-raised 6 oz. Bavette steak*, blue cheese-tarragon butter, house French fries, aioli*, sautéed **Nash's** greens 27.

—SIDES—

Soup du jour cup 5. bowl 8.

French Fries House-made & fresh-cut, served with aioli* 8.5

Buttermilk Mashed Potatoes 8.5

Sautéed Market Greens 8.

Seasonal Wood-Fired Vegetables 9.

—BEVERAGES—

Organic Tea

ICED black tea 3.5 ■ HOT black, earl grey, green, mint & chamomile tea 3.5

Organic Coffee

Sunrise Coffee Co. Alder Wood Bistro Blend freshly roasted in Port Townsend
Bottomless Cup 3.5 ■ French Press (sm) 4. ■ French Press (lg) 8.

Juice · Sparkling · Soda

Organic Lemonade 3.5 / House Hibiscus Cooler 3.5 ■ **Izze** Assorted Sparkling Juice 3.5

Brew Dr. Kombucha 6.5 ■ Sparkling Water (1/2 Liter) 4. (1 Liter) 7.

Blue Sky Cola, Root Beer, Ginger Ale, Lemon-Lime, Diet Root Beer or Diet Cola 3.

*According to our friends at the Health Department consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** Not organic